

BOY CRUSHED IN ELEVATOR SHAFT BY GIRL'S ACT

She Seized Rope While Stumbling and Started the Lift.

HIS LIFE SQUEEZED OUT.

None Thought to Stop Car That Slowly Mangled Lad's Body.

SKYLARKING WAS FATAL.

Two Young Women on Platform Watched Scuffling and Tragic Climax.

Two boys and two young girls, scuffling on a freight elevator in the factory building at No. 388 Second avenue, today accidentally started the machinery that raised the ponderous lift.

One of the boys, William Meub, thirteen years old, of No. 515 East Eighth street, was crushed to death between the wall and the floor of the car, Julia O'Connor, one of the girls, stopped the elevator at the second floor, where an hour was consumed by a corps of volunteers in removing the body.

Young Meub went to work for the Art Craft Company, a photo-engraving concern on the third floor of the Second avenue building, a week ago as an office boy. On the floor above is the embroidery and box factory of George Schaeffer, who employs many girls, among them Julia O'Connor and Annie Janko, of No. 44 First avenue.

Used Freight Elevator.

It has been the custom of the employees on the upper floors to use the freight elevator. Edward Measey, seventeen years old, of No. 21 East Thirtieth street, is the elevator boy. The elevator is a heavy, slow-moving affair, open on all sides and protected at each landing by strong iron gates.

Measey was sweeping the sidewalk in front of the building today, when young Meub and another office boy, Armine Tompa, arrived to go to work. In a moment they were joined by Annie Janko and Julia O'Connor.

The boys joined in the play. Young Meub seated himself on the chair used by the elevator boy and Tompa pushed him off. He fell across the corner of the elevator, with his head against the wall. At the same moment one of the girls, Julia O'Connor, stepped on the rope to steady herself and started the car toward the roof.

Crushed Like Eggshell.

Meub's head was caught and crushed like an eggshell between the car and the wall. The car rose slowly, and as it went the body of the boy was drawn between the floor and the wall, inch by inch, and mashed to a pulp. Screams by the horrified girls and the Tompa boy were heard by everybody in the factory and there was a rush for the shaft. None of the onlookers dared touch the rope to stop the car until it had reached the second floor level, where Julia O'Connor, one of the girls, stepped farther and the body of the Meub boy would have fallen into the machinery in the basement.

Policeman Gerber, arrested young Measey, Coroner Harburger arrived an hour later and ordered the boy's release, as he was not on the car.

TO SUE FOR CABBAGES RUINED BY BALLOON.

Truck Farmer Thinks He Is Surely Entitled to Pay for Damage to His Cabbage Patch.

Max Klopfer, of Garfield, N. J., whose cabbages were destroyed by a balloon that fell in his garden, today threatened to sue the amusement company owning the big air machine. Ascensions are made twice daily at Fairview, three miles from the Klopfer home. The aeronaut drops with a parachute and the balloon falls to earth. Late at night it fell in the Klopfer garden. Klopfer saw the huge shape, fired a charge of buckshot at it and it exploded.

Today a gang of workmen called with a tray and removed the big bag. Klopfer demanded remuneration for his cabbages in vain. He has placed the case in the hands of a lawyer. It promises interesting features, as the question of trespass will be an intricate one.

HURT AT EARLY MORNING FIRE

While assisting the firemen to put out a small blaze in Coyne's Trade School, No. 60 West Twenty-fourth street, early today, Paul Frost, a night watchman of No. 60 East Eighteenth street, cut his hand so badly that the doctors in Roosevelt Hospital had to treat him. The fire started from an over-heated boiler.

No Extra Charge for It. Advertisements for The World may be left at any American Hotel. Messenger Office in the city until 9 P. M.

BRAIN POLISH!

The person who tries to learn Art, Music, Acting, Dancing, Boxing, Swimming, Shortland, &c., without the assistance of a capable instructor is not unlike the youthful reader of dime novels, who meets with disaster when he attempts to put the theory of adventure into actual practice.

LET WORLD WANT "INSTRUCTORS" LEAD YOU DIRECTLY TO THE GOAL OF SUCCESS!

Aged Mrs. Stenton Tells How Her Daughter Was Slain in Lonely Bronx Mansion.

Sketched from Life for The Evening World by Staff Artist Mortimer.



PROOF OF PACKERS' USE OF CHEMICALS

Evening World Finds Evidence that Makers of Meat "Preservatives" Exploit Fact that Big Houses Use Their Products Extensively.

The Packing Trust DOES use chemicals in its meats. An investigation conducted by The Evening World fully establishes the charge of Upton Sinclair, the author of "The Jungle," that chemicals are employed to not only "preserve" meats but for coloring purposes.

Despite the declarations of the Chicago packers and their agents that the charges are a pack of lies, the fact is that the chemicals are used to preserve meats and sausages to hinder putrefaction, and that coloring and filling matters foreign to the meats themselves are employed so that greater weight may be secured and a larger profit obtained.

There are in existence in certain packers' supply houses in this city telegraphic and written orders from the largest packing houses in the country calling for barrels and bottles of chemical preparations which it is now beyond question enter into the "construction" of prepared meats and sausages.

Where They Get Chemicals. One packers' supply house in particular is that of the Heller Chemical Company, of Chicago and New York, with factories in several large city centers. This concern does a tremendous business with the big packing houses, and has on its books and attached to recent files orders for these chemical compounds.

Here are a few orders which the concern exploits before the eyes of other prospective customers as evidence that the biggest of the packing houses purchase chemicals from them:

ARMOUR & CO., Chicago, Feb. 2. Please deliver without delay the following:

1 barrel Carnaline Konservirungs Salz.

Yours truly, ARMOUR & CO.

CUDAHY BROS. CO., Chicago, Feb. 2.

Order No. 101.

Cudahy, Wis., Dec. 17.

Please furnish this company with the following articles and send invoice direct to general office at Cudahy, Wis.

1 barrel Meiers Carnaline Konservirungs Salz.

CUDAHY BROS. CO., Kansas City, Oct. 18.

Gentlemen: You may ship us 1 barrel Hamburger Konservirungs Salz "Carnaline," 1 barrel Ceylon Cola, and oblige. Yours truly,

GEO. FOWLER SON & CO., Ltd. SCHWARZSCHILD & SULZBERGER CO., Stockyards Station.

Order No. 2,479.

Kansas City, Kan., Aug. 28.

Please furnish on account of Schwarzschild & Sulzberger Co. the following articles:

1 barrel Heinrich Meiers Carnaline Hamburger Konservirungs Salz.

SCHWARZSCHILD & SULZBERGER CO., BERGER CO.

JOHN MORRELL & CO., (Limited), Ottawa, Jan. 20.

Dear Sirs: Your favor of the 15th to hand, in reply we have obtained good results from the Hamburger Konservirungs Salz, as you can see from orders. We enclose order No. 1,910.

Yours truly, JOHN MORRELL & CO., Ltd. UNITED, DRESSED BEEF CO., New York, Aug. 18.

Gentlemen: We have used your Hamburger Konservirungs Salz for the curing of our meats and must say we are well satisfied with the results obtained therefrom.

We can highly recommend it to all who have use for the salt in the curing of meats.

Respectfully yours, UNITED DRESSED BEEF CO.

There are orders on the books of the Heller Chemical Company for other than the chemically-prepared "salts," and these orders are numbered so that if the concern desires its bookkeepers can find them with ready reference.

Easy for the Packers. These other orders for the products of the Heller concern deals comprise a multitude of many ways of making meats and sausages look natural and include the following: "Icine," by which it is claimed steaks, chops, cuts of meat, ribs, loins, tenderloins, quarters of beef, pork sausages, poultry, veal, ham and sweetbreads may be kept from one to three weeks in the same condition as if frozen. This means without the agency of a refrigerator. "ICINE," THE COMPANY CLAIMS, "ABSOLUTELY DOES AWAY WITH THE NECESSITY OF TRIMMING, AS IT PREVENTS SLIME AND MOULD, THEREBY INCREASING THE PROFITS."

In fact, the cents-and-dollar argument is used throughout by the chemical-house to show that its products should be used by all butchers and packing-houses.

"Icine" also contains a discoloration which prevents the signs of decay in meats from appearing and restores the signs already manifesting. "Icine" cannot be detected when employed, the chemists officially declare. Then, in the circular which the Heller Chemical Company issues upon elaborate print, and enable a "combination of tallow with lard."

Another chemical preparation used extensively by packers and sausage-makers is a smoke color "induced by all up-to-date packers and sausage-makers." This preparation is called "Ceylon Cola" to the trade, and the Heller concern makes these claims for the compound:

Ceylon Cola is the only color that

works well on hams and bacon.

Ceylon Cola imparts to hams and bacon, dried beef, bologna, frankfurters, sausages, smoked fish, etc., that bright, natural color which a golden mahogany finish, and gives them a fine flavor, preserves their texture and keeps them dry so that they always have a fresh appearance, and do not become mouldy or stale for a long time. Sausages, meats, etc., treated with Ceylon Cola are more attractive and will sell faster and give more satisfaction than if handled in any other way. Ceylon Cola is in a dry pulverized state; it is a vegetable product manufactured from the kola nut, and is guaranteed to give entire satisfaction. Best of all, it puts you on equal footing with those of your competitors who have been using it for some time and keep it a secret, as it enables them to smoke meat with less loss in shrinkage.

There is also a preparation imparting a rich golden oak stain to sausages. There is also a "salt" of chemical foundation which "used by leading packers for preserving and preventing decomposition and fermentation of food products, including meats and sausages."

Best Bull Beef Binder. The acme of the cents and dollars idea seems to have been attained in the Best Bull Beef Binder, the latter indicating the nature of a binder, filler and absorbent for sausage making and weight increasing. This B-B-B is described as "the improvement wonder of the age."

It has no equal for bologna, frankfurter and pork sausage. It makes the nature when B-B-B is added. It works wonderfully for this purpose.

Even the bog rind is manufactured by this enterprising chemical concern, so that where a nice, dry, smooth rind is needed to enhance appearance, the original or natural rind having been torn away by accident or design, "Rindo," prepared by the Heller concern, takes on an artificial rind which might defy detection by even an expert.

Puts on Fresh Rind. "Rindo," says the pamphlet, "is a new, scientific invention based upon principles entirely its own, and different from anything else ever offered for trade. It acts as a perfect substitute for bog rind. It can be worked in water as well as in oil, and will last twenty-five to fifty times over."

There is also a powder preservative mentioned by Sinclair, which is dusted over meats, called Enterprise Preservative. Of this the Heller people say: "The Enterprise Preservative works like a charm, keeping the meat perfectly sweet and moist, and preserves the natural color of the meat. Pork or liver sausage treated with the Enterprise Preservative will keep perfectly sweet and fresh from one to three weeks, according to the season."

Fresh Meats—Dust the meat thoroughly with Enterprise Preservative, using for this purpose a tin pepper box or shaker, with good-

HOW CHEMICALS ARE USED ON MEAT TO CHEAT PUBLIC.

ICINE—Contains a discoloration that prevents the signs of decay.

LARD BLEACH—Makes lard sweet and white as snow and enables packers to make a combination of lard and tallow.

CEYLON COLA—Imparts to bacon, ham, tongue, sausage, etc., that bright, natural color, WITH A GOLDEN, MAHOGANY FINISH.

BULL BEEF BINDER—Makes 200 pounds of sausage out of 100 pounds of meat. MAKES FRANKFURTER AND BOLOGNA LOOK THE SAME AS THOSE MADE OUT OF PURE BULL MEAT. Makes sausage LOOK FIRM, even when a large amount of water has been added.

RINDO—Acts as a substitute for bog rind.

ENTERPRISE PRESERVATIVE—Preserves the natural color of the meat.

GOLDEN ROD LIVER SAUSAGE COLOR—Imparts a color to the sausage which makes it "sell faster."

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